

Ingredient list for “Fast, Frugal and Fantastic Thanksgiving”

2 - 4 Turkey breast fillets without skin – I found mine in the Ashan supermarket

2 cubes chicken bullion

1 medium sized onion – red, white or yellow

1 teaspoon rubbed sage – I found mine at Kupets

1 teaspoon dried thyme – I found mine at Kupets

6 slices or 6 heels of day old bread

5 medium sized clean red potatoes

½ cup of hot water

1 tablespoon chopped garlic

4 tablespoons olive oil or canola oil

1 small package of salted butter

1 tablespoon flour

1 small package frozen cranberries

½ cup sugar

½ cup orange or cranberry juice

1 teaspoon hot pepper flakes

Optional:

White Mushrooms

Pecans

Raspberry Jam

Equipment needed:

*Tea Kettle

*Toaster

*Heavy sauté pan with lid

* Large pot for boiling water

* small sauce pan

*small sharp knife

*tongs

I like to multi-task while cooking. This way I stay focused on the whole meal and minimize the overall time in the kitchen. The following instructions are for how in about two hours I cooked the turkey, stuffing, potatoes and cranberries all at one go.

First start the cranberries by adding 1 cup of cranberries with 1 cup water and ½ cup sugar to a small sauce pan on medium heat. The longer you cook the cranberries the better. Let them simmer while you cook the rest of the meal.

Next, start the stuffing. Toast 6 slices of bread either in the toaster or the oven. You could use any type of bread but I save the ends or “heels” of the bread from our loaves by freezing them. Toast each slice until you get a nice golden color. While toasting mix half a bullion cube, 1 teaspoon rugged sage and 1 teaspoon thyme in a small bowl. Turn on your tea kettle to get ready for the next step.

In the same sauté pan as you will cook the turkey, add 1 tablespoon of oil and sauté the 1 tablespoon of chopped garlic. When the garlic turns slightly golden brown separate the amount in half and place one half on a small dish to use later. Add one medium sized chopped onion to the pan and sauté until the onions begin to caramelize. While waiting for that to happen you can go back to toasting the bread.

Take the toasted bread and grate or tear the bread into small pieces. Add to your bullion and spices. Add ½ cup of hot water and mix. Add your sautéed onions and garlic when ready, stir and let this sit. You could add sautéed mushrooms and pecans to the mix if you wanted to make it real fancy;)

Now it's time to start the water to boil for the potatoes and get the turkey ready. Give those cranberries a stir! Take the turkey fillets and carefully cut them apart without cutting all the way through the fillet. Your fillets should look like butterflies. Stuff a handful of bread mixture into the cut you just made so the stuffing is inside the turkey and place each fillet into your sauté pan. You can add more oil if needed. Let eat side brown then cover at let simmer for 20 minutes. During this time cut up your cleaned potatoes and let them boil until they are very tender.

Check your cranberries. Add your orange juice and hot pepper flakes if you would like a little kick to the sauce! Continue to simmer as long as possible. You can add more sugar and even raspberry jam. Make sure to mash your cranberries at this point or they will be little tart explosions when you eat them. I learned the hard way!

At the end of the twenty minutes check your turkey and take off the heat to relax for a bit. Drain your potatoes, add garlic, the other half of the bullion cube and add as much butter as you like – I add two good tablespoons. At this point you can add butter to the sauté pan and then add the flour to make a paste for a gravy. Add a ½ cup of water to the pan on heat and a bullion cube and whisk until hot to finish the gravy. Salt and pepper the potatoes and gravy to taste and plate turkey, potatoes and sauce! Enjoy!